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**United States
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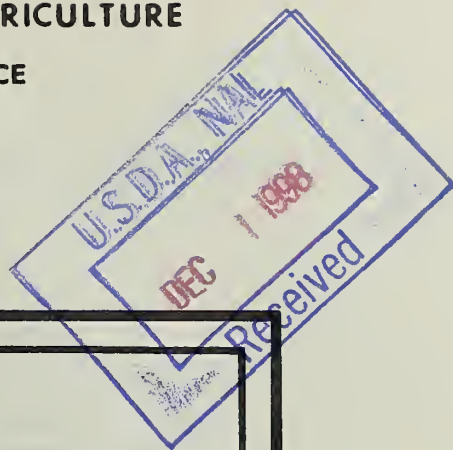


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UNITED STATES
STANDARDS
for grades of
CANNED
DRIED BEANS



EFFECTIVE OCTOBER 24, 1947

Second Issue

These standards supersede the standards
which have been in effect since
January 10, 1934

This is the second issue of the United States Standards for Grades of Canned Dried Beans. These standards are issued by the Department after careful consideration of all data and views submitted.

These standards were published in the Federal Register of September 23, 1947 (12 F.R. 6324) and recodified in the Federal Register of December 9, 1953 (18 F.R. 7927) -- Section 52.422 was amended (22 F.R. 3535) to become effective July 1, 1957.

As in the case of other standards for processed fruits and vegetables, these standards are designed to serve as a convenient basis for sales, for establishing quality control programs, and for determining loan values. They will also serve as a basis for the inspection of this commodity by Federal inspection service, which is available for the inspection of other processed products as well.

The Department welcomes suggestions which might aid in improving these standards in future revisions. Comments may be submitted to, and copies of these standards obtained from:

Chief, Processed Products Standardization
and Inspection Branch
Fruit and Vegetable Division
Agricultural Marketing Service
United States Department of Agriculture
Washington 25, D. C.

UNITED STATES STANDARDS FOR GRADES OF CANNED DRIED BEANS ¹

Effective October 24, 1947

PRODUCT DESCRIPTION, TYPES, STYLES AND GRADES

Sec.

- 52.411 Product description.
- 52.412 Types of canned dried beans.
- 52.413 Styles of packs of canned dried beans.
- 52.414 Grades of canned dried beans.

FILL OF CONTAINER

- 52.415 Recommended fill of container.

FACTORS OF QUALITY

- 52.416 Ascertaining the grade.
- 52.417 Ascertaining the rating of each factor.
- 52.418 Consistency.
- 52.419 Absence of defects.
- 52.420 Character.

EXPLANATIONS

- 52.421 Explanation of terms.

LOT INSPECTION AND CERTIFICATION

- 52.422 Ascertaining the grade of a lot.

SCORE SHEET

- 52.423 Score sheet for canned dried beans.

PRODUCT DESCRIPTION, TYPES, STYLES, AND GRADES

§ 52.411 *Product description.* Canned dried beans are prepared from the matured seeds of varieties of beans (sometimes called "peas") used for canning, but not including soy-beans; and may be prepared by washing, soaking, blanching or other processing; may be packed

with or without the addition of water, spices, spice oils, spice flavorings, salt, coloring agents, thickening ingredients, sweetening ingredients, tomato products, pork or pork products, and meat or meat products; and are sufficiently processed by heat to assure preservation of the product in hermetically sealed containers.

§ 52.412 *Types of canned dried beans.* (a) White beans. (b) Lima beans. (c) Red beans. (d) Black-eye beans or black-eye peas. (e) Beans or "peas" of other colors or types.

§ 52.413 *Styles of packs of canned dried beans.* Canned dried beans are usually packed in the following styles:

(a) *In tomato sauce.* This style of pack contains tomato pulp or tomato puree or a similar tomato product in the packing medium with or without any one or more of the following: sweetening ingredients, salt, thickening ingredients, coloring agents, and spices or other flavorings. Variations of this style are:

(1) In tomato sauce with pork or pork product.

(2) In tomato sauce with meat or meat product.

(b) *In sweetened sauce.* This style of pack contains sweetening ingredients in the packing medium with or without any one or more of the following: Salt, thickening ingredients, coloring agents, spices or other flavorings, and molasses. Variations of this style are:

(1) In sweetened sauce with pork or pork product.

¹ The requirements of these standards shall not excuse failure to comply with the provisions of the Federal Food, Drug, and Cosmetic Act.

(2) In sweetened sauce with meat or meat product.

(c) *In brine.* This style of pack contains water and salt in the packing medium with or without any one or more of the following: spices or other flavorings, and thickening ingredients.

§ 52.414 *Grades of canned dried beans.* (a) "U. S. Grade A" or "U. S. Fancy" is the quality of canned dried beans that possess similar varietal characteristics; are practically free from defects; possess a good character; possess a good typical color; possess a reasonably rich, typical and normal flavor; and are of such quality with respect to consistency that the total score is not less than 85 points when scored in accordance with the scoring system outlined in this subpart.

(b) "U. S. Grade C" or "U. S. Standard" is the quality of canned dried beans that possess similar varietal characteristics; possess a fairly good consistency; are fairly free from defects; possess a fairly good character; possess a good typical color; possess a typical and normal flavor; and score not less than 70 points when scored in accordance with the scoring system outlined in this subpart.

(c) "U. S. Grade D" or "Substandard" is the quality of canned dried beans that fail to meet the requirements of U. S. Grade C or U. S. Standard.

FILL OF CONTAINER

§ 52.415 *Recommended fill of container.* The recommended fill of container is not incorporated in the grades of the finished product since fill of container, as such, is not a factor of quality for the purpose of these grades. It is recommended that each container of canned dried beans be filled with canned dried beans as full as practicable without impairment of quality and that the product and packing medium occupy not less than 90 percent of the volume capacity of the container.

FACTORS OF QUALITY

§ 52.416 *Ascertaining the grade.* (a) The grade of canned dried beans may be

ascertained by considering, in addition to the requirements of the respective grade, the following factors: Consistency, absence of defects, and character.

(b) The relative importance of each factor is expressed numerically on the scale of 100. The maximum number of points that may be given for each factor is:

	<i>Points</i>
Consistency	20
Absence of defects	40
Character	40
Total score.....	100

§ 52.417 *Ascertaining the rating of each factor.* The essential variations within each factor are so described that the value may be ascertained for each factor and expressed numerically. The numerical range within each factor is inclusive (for example, the range "17 to 20 points" means 17, 18, 19, or 20 points).

§ 52.418 *Consistency*—(a) (A) *classification.* Canned dried beans that possess a good consistency may be given a scope of 17 to 20 points. "Good consistency" has the following meaning for the respective style of canned dried beans when they are emptied on a flat surface:

(1) *In tomato sauce and in sweetened sauce.* The sauce is smooth and is neither grainy nor lumpy and the product forms a slightly mounded mass of beans and packing medium with not more than a slight separation of liquid.

(2) *In brine.* The packing medium is neither grainy nor lumpy and the product may possess a thick consistency or a consistency in which there is a separation of liquid.

(b) (C) *classification.* If the canned dried beans possess a fairly good consistency, a score of 14 to 16 points may be given. "Fairly good consistency" has the following meaning for the respective style of canned dried beans when they are emptied on a flat surface:

(1) *In tomato sauce and in sweetened sauce.* The sauce is fairly smooth and may be slightly grainy but is not lumpy and the product possesses a thick consistency with practically no separation

of liquid or with a moderate separation of liquid but does not possess a watery consistency.

(2) *In brine.* The packing medium is fairly smooth and may be slightly grainy but is not lumpy and the product may possess a consistency in which there is considerable separation of liquid or may possess a watery consistency.

(c) (*SStd*) *classification.* Canned dried beans that fail to meet the requirements of paragraph (b) of this section may be given a score of 0 to 13 points and shall not be graded above U. S. Grade D or Substandard, regardless of the total score for the product (this is a limiting rule).

§ 52.419 *Absence of defects—(a) General.* The factor of absence of defects refers to the degree of freedom from extraneous material, from loose skins, from broken and mashed units, and from damaged units.

(1) A “unit” means two cotyledons and a skin, or portions thereof, whether or not attached or combined as a whole bean. A single whole skin or pieces of loose skin aggregating the equivalent of a whole skin will be considered as one-third of a unit. A cotyledon or portions of cotyledons aggregating the equivalent of a cotyledon will be considered as one-third of a unit.

(2) “Loose skins” means skins or portions of skins which have become separated wholly from the cotyledons.

(3) A “broken unit” means a bean from which either cotyledon, or portions thereof, has become detached and any such parts of the bean that have become separated from the whole bean.

(4) “Mashed units” means beans that are crushed or flattened to the extent that their appearance is seriously affected.

(5) “Damaged unit” means any unit that is (i) spotted, discolored, or otherwise damaged to such an extent that its appearance or edibility is materially affected, or (ii) affected by pathological, insect, or similar type injury regardless of the area affected. Beans that possess characteristic darkening around the

hilum are not considered damaged units.

(b) (*A*) *classification.* Canned dried beans that are practically free from defects may be given a score of 34 to 40 points. “Practically free from defects” means that no extraneous material is present, and, of the units:

(1) Not more than 5 percent, by count, may be loose skins and broken and mashed units; and

(2) Not more than 4 percent, by count, may be damaged units.

(c) (*C*) *classification.* If the canned dried beans are fairly free from defects, a score of 28 to 33 points may be given. Canned dried beans that fall into this classification shall not be graded above U. S. Grade C or U. S. Standard, regardless of the total score for the product (this is a limiting rule). “Fairly free from defects” means that there may be present not more than 1 small piece of harmless extraneous material for each 20 ounces of net weight, and, of the units:

(1) Not more than 10 percent, by count, may be loose skins and broken and mashed units; and

(2) Not more than 8 percent, by count, may be damaged units.

(d) (*SStd*) *classification.* Canned dried beans that fail to meet the requirements of paragraph (c) of this section may be given a score of 0 to 27 points and shall not be graded above U. S. Grade D or Substandard, regardless of the total score for the product (this is a limiting rule).

§ 52.420 *Character—(a) (A) classification.* Canned dried beans that possess a good character may be given a score of 34 to 40 points. “Good character” means the beans possess a texture that is typical, that may be slightly granular or slightly firm, and that the skins are tender.

(b) (*C*) *classification.* If the canned dried beans possess a fairly good character, a score of 28 to 33 points may be given. Canned dried beans that fall into this classification shall not be graded

above U. S. Grade C or U. S. Standard, regardless of the total score for the product (this is a limiting rule). "Fairly good character" means that the beans possess a fairly good typical texture, that the beans may be firm but are not markedly hard, that the beans may be soft but are not mushy, and that the skins may be slightly tough.

(c) (*SStd*) *classification*. Canned dried beans that fail to meet the requirements of paragraph (b) of this section may be given a score of 0 to 27 points and shall not be graded above U. S. Grade D or Substandard, regardless of the total score for the product (this is a limiting rule)

EXPLANATIONS

§ 52.421 *Explanation of terms.* (a) “Similar varietal characteristics” means that the beans are alike in shape, color, and general characteristics.

(b) "Good typical color" means (1) that the beans possess a color distinctly characteristic of the type of canned dried beans; and (2) that the surrounding sauce or brine possesses a color distinctly characteristic for the style of pack.

(c) "Reasonably rich, typical and normal flavor" means a flavor that is indicative of good-flavored ingredients for the respective type and style of pack, and the canned dried beans are free from objectionable flavors or objectionable odors of any kind.

(d) "Typical and normal flavor" means a flavor that is indicative of a product slightly lacking in good-flavor ingredients for the respective type and

style of pack, and the canned dried beans are free from objectionable flavors or objectionable odors of any kind.

LOT INSPECTION AND CERTIFICATION

§ 52.422 *Ascertaining the grade of a lot.* The grade of a lot of canned dried beans covered by these standards is determined by the procedures set forth in the Regulations Governing Inspection and Certification of Processed Fruits and Vegetables, Processed Products Thereof, and Certain Other Processed Food Products (§§ 52.1 through 52.87, 22 F. R. 3535).

SCORE SHEET

§ 52.423 *Score sheet for canned dried beans.*

Container size.....		
Container code or identification.....		
Label.....		
Net weight (in ounces).....		
Vacuum (in inches).....		
Type.....		
Style of pack.....		
Factors	Score points	
Consistency.....	20	{ (A) 17-20 (C) 14-16 (D) 10-13
Absence of defects.....	40	{ (A) 34-40 (C) 28-33 (D) 10-27
Character.....	40	{ (A) 34-40 (C) 28-33 (D) 10-27
Total score.....	100	
Color.....		
Flavor.....		
Grade.....		

¹ Indicates limiting rule within classification.

*Recodified in the Federal Register of December 9, 1953 (18 F.R. 7927) --
Section 52.422 amended May 22, 1957 (22 F.R. 3535)*

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